

ABSTRACT

A barbeque smoking box includes a metal container that encloses woodchips. Within the mass of the woodchips is located a frangible liquid container that ruptures when subjected to the heat of a barbeque grill. The liquid then permeates and soaks the woodchips in the frangible container. As the barbeque grill continues to heat the soaked woodchips, smoke is generated and passes in an continuous control manner through a number of small openings formed in the external package so as to smoke food that is being prepared in the grill.